U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NA	AME		CITY Brooklyn, Vic.	
FOREIGN PLANT REVIEW FORM		October 2000	Belandra Propriety LTD 30 Industry Park Drive E	Est 688		COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL Gregor, Senior ATM		EVALUATION	ceptable/	
CODES (Give an appropriate code for each	L					review Unac	ceptable
A = Acceptable M = Margin	ally Ac	ceptable	U = Unacceptable	= Not Reviewed	O = Does not a	pply	
1. CONTAMINATION CONTROL		Cross contamination prevention			Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	ns	59 A
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROG	RAM	Inspector monitor	ring	60 O
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	ment	62 O
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	ls	63 Q
Pest control program	08 A	Waste o	lisposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal	identification	37 A	Container closure exam		
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container handling		
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing handling		
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	I inspection	71 O
Equipment approval	16 A	Condem	ned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	DL
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 M	Returne	d and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	4	Export certificates	}	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection superv	ision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	y items	77 A
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment security	,	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 N
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A		-	
Personal hygiene practices	26 A	Ingredie	nts identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Brooklyn, Vic.
		Belandra Propriety LTD 30 Industry Park Drive Est 688	COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Peter McC	IGN OFFICIAL Gregor, Senior ATM	ceptable/ review Unacceptable

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded. Clarification needed for critical limits and corrective action in plan. No specific commitment to the program by an on-site authority.

E.coli testing-- Method of sample selection not random.

Salmonella testing--Method of sample selection not random.

28--The hand operated switch at the cutting rail had large amounts of residues from previous day's uses. Floor traffic boots and boots for use on the eviserating table had an area of common touch.

17--Heavily beaded condensate was observed above exposed carcasses in a hall trafficway.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NAI	ME		CITY Yanco, NSW		
FOREIGN PLANT REVIEW FORM		October 2000	Rockdale Beef Propriety Ltd Regulator Road Yanco, NS	w c	-4 517	COUNTRY		
				W E		Australia		
NAME OF REVIEWER Dr. M. Douglas Parks			FOR FOREIGN OFFICIAL Roger Turner, Senior ATM EVALUATION Acceptable			eptable/ eview Unac	ceptable	
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	anoly	
1. CONTAMINATION CONTROL		ſ	ontamination prevention	28	Formulations			
				A 29			A 56	
(a) BASIC ESTABLISHMENT FACILITIES	· · · · · · · · · · · · · · · · · · ·	Equipm	ent Sanitizing	A	Packaging materials			
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 A	
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals			
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims			
Hand washing facilities	04 A	(d) ES	STABLISHMENT SANITATION PROGRA	\M	Inspector monitor	ing	60 A	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O	
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O	
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	s	63 O	
Pest control program	08 U	Waste o	disposal	36 A	Empty can inspec	tion	64 O	
Pest control monitoring	09 A		2. DISEASE CONTROL	-I,	Filling procedures		65 O	
Temperature control	10 A	Animal identification			Container closure	exam	66 O	
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O	
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing h	andling	68 O	
Inspector work space	13 A	Humane	Slaughter	40 • A	Incubation procedures			
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant			
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection 710			
Equipment approval	16 A	Condem	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPMEN	Γ	Restrict	ed product control	44 A	Export product ide	entification	72 A	
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verificat	ion	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A	
Product contact equipment	19 U	Residue	program compliance	46 A	Single standard		75 N	
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	sion	76 A	
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	/ items	77 A	
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment security		78 N	
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verificatio	n	79 A	
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL	J	"Equal to" status		80 N	
(c) PRODUCT PROTECTION & HANDLING	L.——	Pre-bon	ing trim	51 A	Imports		81 N	
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A				
Personal hygiene practices	26 A	Ingredie	nts identification	53 A				
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A				

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
		Rockdale Beef Propriety Ltd Regulator Road Yanco, NSW	Est. 517	Yanco, NSW COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Roger Tur	IGN OFFICIAL ner, Senior ATM		cceptable/ -review Unacceptable

SSOP--Preventative action not being recorded. Pre-operational sanitation report for 16 Oct 2000 reported as "highly unsatisfactory" and no action was recorded. No specific commitment to the program by an on-site authority.

HACCP--Preventative action not being recorded. No specific commitment to the program by an on-site authority.

E. coli testing--The procedure does not designate the plant location for sample collecting.

08--Poison baits, for rodent control, were located in production related areas.

19--Double stunning of animals needs to be addressed for solution and correction.

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE ESTABLISHMENT NO. AND NAM			VIL		Dubbo, NSW	
FOREIGN PLANT REVIEW FORM		October 2000	Fletcher International LTD Lot 1, Yarrandale Road	EST 23	09	COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. l	Roger Tu	IGN OFFICIAL ner, Senior AMT			acceptable/ le-review Unacc	eptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	N =	= Not Reviewed	O = Does not ap	pply
1. CONTAMINATION CONTROL		Cross contamination prevention 28 U			Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging mate	rials	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation		
Chlorination procedures	02 A	Product reconditioning			Label approvals		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims 55		
Hand washing facilities	04 A	(d) E:	STABLISHMENT SANITATION PROGRA	AM	Inspector monit	oring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sche	dules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equi	pment	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing reco	rds	63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can insp	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL	·	Filling procedure	es	65 O
Temperature control	10 A	Animal identification			Container closu	re exam	66 O
Lighting	11 A -	Antemortem inspec, procedures			Interim containe	er handling	67 O
Operations work space	12 A	Antemortem dispositions			Post-processing	handling	68 O
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing cont	rol inspection	71 O
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	IT	Restric	ted product control	44 A	Export product identification		
Over-product ceilings	17 A	Returne	ed and rework product	45 A	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	es	74 A
Product contact equipment	19 M	Residue	program compliance	46 A	Single standard	**************************************	75 A
Other product areas (inside)	20 A	Samplii	ng procedures	47 A	Inspection supe	rvision	76 A
Dry storage areas	21 A	Residue	e reporting procedures	48 A	Control of secur	rity items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment secur	ity	78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verifica	tion	79 A
Outside premises	24 A	4	I. PROCESSED PRODUCT CONTROL		"Equal to" statu	ıs	80 A
(c) PRODUCT PROTECTION & HANDLING	 3	Pre-bor	ning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 A	Contro	of restricted ingredients	54 A			

NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE		Australia EVALUATION Acceptable Acceptable Re-review Unaccept		
FOREIGN PLANT REVIEW FORM (reverse)	17 October 2000	Fletcher International LTD Lot 1, Yarrandale Road EST 23	09	Dubbo, NSW COUNTRY	
	REVIEW DATE	REVIEW DATE ESTABLISHMENT NO. AND NAME			

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded.

E. coli testing--Carcasses selected for sampling were placed in a different place in the cooler rather than being left within the regular population of the cooler during the cooling process.

Salmonella testing--Carcass selection was based on the E.coli carcass selection and not an independent selection.

- 28--Urine spillage detection for carcasses was not always adequately addressed and therefore not properly trimmed.
- 19--Exposed product conveyor belts in the boning room were not constructed so that they could be cleaned underneath.
- 28--There was no procedure in place for handling abcesses on the hot-boning production line. This was revealed when an abcess was discovered during the audit.

, U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REV	VIEW DATE ESTABLISHMENT NO. AND NAME				CITY Kilcoy, Qnld	
FOREIGN PLANT REVIEW FORM	30	October 2000	Kilcoy Pastoral Co. LTD Winya Est. 640			COUNTRY Australia	
NAME OF REVIEWER Dr. M. Douglas Parks			IGN OFFICIAL		EVALUATION	Australia	
CODES (Give an appropriate code for each	1	_	bridge, Senior ATM			eptable/ eview Una	cceptable
A = Acceptable M = Marg			U = Unacceptable	N	= Not Reviewed	O = Does not	арріу
1. CONTAMINATION CONTROL		Cross contamination prevention 28			Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials		56 A
Water potability records	01 A	Product	handling and storage	Laboratory confirm	nation	57 A	
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claim	S	59 M
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGR	RAM	Inspector monitori	ng	60 A
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing schedu	les	61 O
Establishments separation	06 A	Preopera	ational sanitation	34 A	Processing equipm	ent	62 O
Pestno evidence	07 A	Operatio	nal sanitation	35 U	Processing records		63 O
Pest control program	08 A	Waste d	isposal	36 A			
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	3	64 O 65 O
Temperature control	10 A	Animal id	dentification	37 A	Container closure e	exam	66 O
Lighting	11 A	Antemor	tem inspec. procedures	38 A	Interim container h	andling	67 O
Operations work space	12 A	Antemor	tem dispositions	39 A	Post-processing handling		
Inspector work space	13 A	Humane	Slaughter	40 M	Incubation procedures		
Ventilation	14 A	Postmort	tem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmort	em dispositions	42 A	Processing control	inspection	71 O
Equipment approval	16 A	Condemi	ned product control	43 A	5. COMPLIANCE/ECO	N. FRAUD CONTR	J
(b) CONDITION OF FACILITIES EQUIPMEN	Т	Restricte	d product control	44 A	Export product ider	ntification	72 A
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verification	on .	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	<u></u> .	Export certificates		74 A
Product contact equipment	19 A	Residue p	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampling	procedures	47 A	Inspection supervisi	ion	76 A
Dry storage areas	21 A	Residue r	eporting procedures	48 A	Control of security	items	77 A
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage a	ind use of chemicals	50 A	Species verification		79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL	 _	"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bonin	g trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneless	meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredien	ts identification	53 A			
Sanitary dressing procedures	27 U	Control o	f restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Kilcoy, Qnld
	30 October 2000	Kilcoy Pastoral Co. LTD Winya Est. 640	COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. John Lang	IGN OFFICIAL bridge, Senior ATM	cceptable/ e-review Unacceptable

SSOP--Preventative action is not being recorded.

HACCP--Preventative action is not being recorded.

- E. coli testing--The procedure does not designate the plant location for sample collecting.
- 27--Whole and partial adrenal glands were left in sheep carcasses, if carcasses are shipped intact the glands go with the carcasses.
- 27--No system in place for urine spillage detection and removal in the sheep slaughter department.
- 35--An employee was creating an aerosol from the floor with hose spray under the sheep carcasses in the slaughter department.
- 40--The floor of the beef stunning box was not level causing uneven footing for the animal and somtimes causes the animal to fall.
- 59--Special label claim "All Natural" not accompanied by explanation "minimally processed" and "no artificial ingredients" and not approved by USDA Label Division.

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Katanning, WA	
	27 October 2000	Western Australian Meat Mkt Coop Great southern Highway EST 5		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Roger Tur	IGN OFFICIAL ner, Senior ATM		eptable/ Unacceptable

SSOP--Preventative action is not being recorded. No written program for operational sanitation is in place.

HACCP--Preventative action is not being recorded.

E coli testing--The procedure does not specify the frequency of sampling nor the plant location for sampling.

27--Whole and partial adrenal glands were left in sheep carcasses and some are shipped intact with these glands inplace.

27--No system in place for urine spillage detection and removal in the slaughter department.

09--No monitoring devices in place inside the establishment for rodent control.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	W DATE	ESTABLISHMENT NO. AND NAM	1E		CITY	
INTERNATIONAL PROGRAMS	27 (October	Western Australian Meat Mkt	Coop	LTD	Katanning, WA	
FOREIGN PLANT REVIEW FORM		2000		EST'S		COUNTRY Australia	
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION	ceptable/	
Dr. M. Douglas Parks CODES (Give an appropriate code for each of the code)	<u> </u>		ner, Senior ATM	Acceptable Acc	review Unacc	ceptable	
A = Acceptable $M = Margin$			U = Unacceptable	N :	= Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross contamination prevention			Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims		
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monitor	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	ment	62 O
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	is	63 O
Pest control program	08 A	Waste o	disposal	36 A	Empty can inspec	tion	64 O
Pest control monitoring	09 M		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal identification			Container closure	exam	66 O
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container	handling	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing h	68 O 69 O	
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	ol inspection	71 O
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 A	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	S	74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection superv	rision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of securit	y items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security	/	76 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	on	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 U	Control	of restricted ingredients	54 A			

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS REVIEW DATE | ESTABLISHMENT NO. AND NAME Murray Bridge, SA 25 October T and R Murray Bridge Propriety LTD COUNTRY FOREIGN PLANT REVIEW FORM Est. 533 2000 Lagoon Road Australia NAME OF FOREIGN OFFICIAL **EVALUATION** NAME OF REVIEWER Dr. Roger Turner, Senior ATM Acceptable/ Re-review Dr. M. Douglas Parks X Unacceptable Acceptable CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply 28 55 Cross contamination prevention **Formulations** 1. CONTAMINATION CONTROL A 29 56 **Equipment Sanitizing** Packaging materials (a) BASIC ESTABLISHMENT FACILITIES A A 30 **A** 57 Water potability records Product handling and storage Laboratory confirmation A 02 31 U 58 Product reconditioning Chlorination procedures Label approvals Å 03 **A** 32 A 59 A Back siphonage prevention Product transportation Special label claims 04 **A** 60 **A** Hand washing facilities (d) ESTABLISHMENT SANITATION PROGRAM Inspector monitoring 05 **A** 61 O Sanitizers Effective maintenance program Processing schedules 34 A 06 A 62 O Preoperational sanitation Establishments separation Processing equipment 35 A 07 **A** 63 **Q** Pest --no evidence Operational sanitation Processing records 08 **A** 36 A 64 O Waste disposal Empty can inspection Pest control program 65 O 09 **A** Filling procedures Pest control monitoring 2. DISEASE CONTROL 10 **A** 37 A 66 **O** Temperature control Animal identification Container closure exam 11 A 38 **A** 67 **O** Antemortem inspec. procedures Interim container handling Lighting 12 A 39 A 68 O Antemortem dispositions Post-processing handling Operations work space 40 **A** 69 O 13 **A** Incubation procedures Inspector work space Humane Slaughter 14 A 41 A 70 O Postmortem inspec. procedures Process. defect actions -- plant Ventilation 15 A 42 **A** 71 O Postmortem dispositions Processing control -- inspection Facilities approval 43 A 16 A Condemned product control 5. COMPLIANCE/ECON. FRAUD CONTROL Equipment approval 44 **A** 72 **A** Restricted product control **Export product identification** (b) CONDITION OF FACILITIES EQUIPMENT 73 **A** 17 **A** Returned and rework product Inspector verification Over-product ceilings .74 A 18 A **Export certificates** Over-product equipment 3. RESIDUE CONTROL 75 **A** 19 A Single standard Residue program compliance Product contact equipment 20 A 47 A 76 A Inspection supervision Sampling procedures Other product areas (inside) 48 **A** 21 A 77 Residue reporting procedures Control of security items Dry storage areas A 78 A 49 22 Approval of chemicals, etc. Shipment security Antemortem facilities A 50 A 79 23 A Species verification Storage and use of chemicals Welfare facilities A 80 **A** 24 "Equal to" status 4. PROCESSED PRODUCT CONTROL Outside premises 81 **A** 51 U Pre-boning trim **Imports** (c) PRODUCT PROTECTION & HANDLING 52 **A** Boneless meat reinspection Personal dress and habits 53 A 26 A Ingredients identification Personal hygiene practices 54 **A** 27 U Control of restricted ingredients Sanitary dressing procedures

Httachment L

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME T and R Murray Bridge Propriety L	TD	CITY Murray Bridge, SA
	2000	Lagoon Road Est. 533	.10	COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Roger Tur	IGN OFFICIAL ner, Senior ATM		ceptable/ review X Unacceptable

SSOP--Preventative action not being recorded.

HACCP--Preventative action not being recorded.

E. coli testing--The procedure does not designate the plant location for sample collecting. The sample is not selected randomly.

Salmonella testing--The carcass selected for testing is next to the E.coli sample and not an independently selected sample.

- 31,51-- Beef carcass had feces on it after the pre-boning trim.. Partially boned carcass in the boning room had feces on it.
- 28--Vacuum packed leg-o-lamb in-box ready for shipment had feces on it. Ingesta in the buccal cavity of a beef head ready for break down.
- 28--No system in place for detection of urine spillage on sheep carcasses in the slaughter department.
- 28--A dropped carcass was returned to the rail from the floor, not trimmed, not marked and allowed to touch other carcasses.
- 27--An employee was observed not washing his hands, not sanitizing his knife or saw between carcasses railed out for pathology.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE ESTABLISHMENT NO. AND NAME					CITY Thomast	own.Vi	ic	
FOREIGN PLANT REVIEW FORM		October 2000	Westmeats Propriety LTD 73 High Street Est 297				COUNTR' Australia	Y	
NAME OF REVIEWER Dt. M. Douglas Parks			IGN OFFICIAL ner, Senior ATM			EVALUATION X Acceptable	Acceptable/ Re-review	Unacc	eptable
CODES (Give an appropriate code for each of the code o						Not Reviewed	0 = Do	es not a	nnlv
1. CONTAMINATION CONTROL		28				Formulations			55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29	A	Packaging m	aterials	 	56 A
Water potability records	01 M	Product handling and storage			2	Laboratory c	onfirmation		57 A
Chlorination procedures	02 A	Product	reconditioning	31	Ä	Label approv	als		58 A
Back siphonage prevention	03 A	Product	transportation	32		Special label	claims		59 A
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PRO	DGRAM		Inspector mo	onitoring		60 A
Sanitizers	05 A	Effectiv	e maintenance program	33	Ā	Processing s	chedules		61 O
Establishments separation	06 A	Preoper	ational sanitation	34	A	Processing e	quipment		62 O
Pestno evidence	07 A	Operation	onal sanitation	35	A	Processing re	ecords		63 O
Pest control program	08 A	Waste o	lisposal	36	Ā	Empty can in	spection		64 O
Pest control monitoring	09 M		2. DISEASE CONTROL	!	1	Filling procedures			65 O
Temperature control	10 A	Animal identification			0	Container clo	osure exam		66 O
Lighting	11 A	Antemo	rtem inspec. procedure:			Interim container handling			67 O
Operations work space	12 A	Antemo	rtem dispositions	39	ò	Post-processing handling			68 O
Inspector work space	13 A	Humane	Slaughter	40	6	Incubation procedures			69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	3 41	0	Process. defect actions plant			70 O
Facilities approval	15 A	Postmo	rtem dispositions	42	ō	Processing c	ontrol inspe	ection	71 O
Equipment approval	16 A	Conden	ned product control	43	A A	5. COMPLIA	NCE/ECON. FRAUE	CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMEN	T	Restrict	ed product control	44	À	Export product identification			72 A
Over-product ceilings	17 A	Returne	d and rework product	45	5 A	Inspector ve	rification		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		1	Export certif	cates		74 A
Product contact equipment	19 A	Residue	program compliance	46		Single stand	ard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47		Inspection s	upervision		76 A
Dry storage areas	21 A	Residue	reporting procedures	48	Ā	Control of se	curity items		77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49	9 A	Shipment se	curity		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50	À	Species verif	ication		79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTR			"Equal to" st	tatus		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51	A	Imports			81 N
Personal dress and habits	25 A	Boneles	s meat reinspection	52	A A				
Personal hygiene practices	26 A	Ingredie	ents identification	53	Å.				
Sanitary dressing procedures	27 A	Control	Control of restricted ingredients			-			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Thomastown, Vic
	24 October 2000	Westmeats Propriety LTD 73 High Street Est 297	COUNTRY Australia
NAME OF REVIEWER Dt. M. Douglas Parks	NAME OF FORE Dr. Roger Tur	IGN OFFICIAL ner, Senior ATM	ceptable/ review Unacceptable

SSOP--Peventative action not being recorded.

HACCP--There is no designated receiving temperature in the plan (CCP) for incoming carcasses.

01--No scheduled testing of raw waters in the testing program.

09--No monitoring devices are located within the establishment for rodent control.

U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	1E		CITY	
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS						Longford, Tas	
FOREIGN PLANT REVIEW FORM		October 2000 SBA Foods Propriety LTD Tannery Road EST 195			COUNTRY Australia		
NAME OF REVIEWER Dr. M. Douglas Parks		IE OF FOREIGN OFFICIAL Roger Turner, Senior ATM				ceptable/	
CODES (Give an appropriate code for each	I	—			Acceptable Re-	review Unacc	ceptable
A = Acceptable M = Margin			U = Unacceptable		Not Reviewed	O = Does not a	· · · · · · · · · · · · · · · · · · ·
1. CONTAMINATION CONTROL		Cross contamination prevention U			Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		LEguinmont Conitizina		29 A	Packaging materi	als	56 A
Water potability records	01 A	Product handling and storage 30 A			Laboratory confirmation		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims		59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector monitoring		60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	lules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 M	Processing equip	ment	62 O
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ds	63 O 64 O
Pest control program	08 A	Waste disposal 36 A			Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal identification			Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 A	Humane Slaughter 40		40 A	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures 4		41 A	Process. defect actions plant		70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control inspection		
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONT		OL
(b) CONDITION OF FACILITIES EQUIPMEN	Т	Restrict	ed product control	44 A	Export product identification		72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 A	Residue program compliance 46 Single standard			75 A		
Other product areas (inside)	20 A	Sampling procedures 47		47 A	Inspection supervision		76 A
Dry storage areas	21 A	Residue reporting procedures 45		48 A	Control of security items		77 A
Antemortem facilities	22 A	1 ''		A	Snipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals 50			Species verification		79 N
Outside premises	24 A	4	PROCESSED PRODUCT CONTROL	,	"Equal to" status		80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim	51 U	Imports		81 N
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A		····	
Personal hygiene practices	26 A	Ingredi	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 23 October 2000	SBA Foods Propriety LTD Tannery Road EST 195	CITY Longford, Tas COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Roger Tur	IGN OFFICIAL ner, Senior ATM	ceptable/ review Unacceptable

SSOP-31-- Maggot were discovered on pre-op sanitation and no special response was recorded. Preventative action not being recorded.

28,51--Feces was found on brisket after pre-trim station. Procedures observed for dropped carcass reconditioning was unacceptable. Boots for floor traffic and boots used on the eviserating table had a common touch area.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND N	AME		CITY Dandenong Vic	_
INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		October 2000	Castricum Brothers Proprie 342 Hammond Road Est	ty LTD . 3085		Dandenong, Vic	,
			IGN OFFICIAL	EVALUATION	Australia		
NAME OF REVIEWER Dr. M. Douglas Parks			Gregor, Senior ATM	Acc	ceptable/ review Unacc	ceptable	
CODES (Give an appropriate code for each to A = Acceptable M = Margin			below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	pply 55
1. CONTAMINATION CONTROL		Cross contamination prevention 2		28 U	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirmation		57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals 58		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims 5		
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROC	RAM	Inspector monitoring		60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules		61 O
Establishments separation	06 A	Preope	rational sanitation	34 A			
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ds	63 O
Pest control program	08 A	Waste disposal			Empty can inspection Filling procedures		
Pest control monitoring	09 A	2. DISEASE CONTROL					
Temperature control	10 A	Animal identification		37 .A	Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		O 68
Inspector work space	13 A	Humane Slaughter		40 •• A	Incubation procedures		69 O
Ventilation	14 A	Postmo	ortem inspec. procedures	41 A	Process. defect actions plant		70 O
Facilities approval	15 A	Postmortem dispositions 42 A Processing control in		ol inspection	⁷¹ 0		
Equipment approval	16 A	Condemned product control 43 5. compliance/Econ. FR		CON. FRAUD CONTR			
(b) CONDITION OF FACILITIES EQUIPMEN	IT	T Restricted product control 44 Export p		Export product ic	dentification	72 A	
Over-product ceilings	17 M	Return	ed and rework product	duct 45 Inspector verification		ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures	47 A	Inspection supervision		76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals ⁵⁰ _A Species verification		ion	79 N		
Outside premises	24 A	A 4. PROCESSED PRODUCT CONTROL "Equal to" status		s	80 N		
(c) PRODUCT PROTECTION & HANDLING	3	Pre-bo	ning trim	51 U	Imports		81 N
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingred	ents identification	53 A			
Sanitary dressing procedures	27 A	Contro	l of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Dandenong, Vic
		Castricum Brothers Propriety LTD 342 Hammond Road Est. 3085	COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Peter McC	IGN OFFICIAL Gregor, Senior ATM	ceptable/ Unacceptable

SSOP--Very little preventative action being recorded.

HACCP--Validation plan did not include the calibration of the thermometer.

E coli testing--Carcass selection was not random.

Salmonella testing--Carcass selection was not random.

28,51-- Feces found on a carcass after pre-bone trim and on a shank in-box ready to be closed for shipment.

17--Heavily beaded condensate was on the ceiling above exposed carcasses in a cooler.

28--Urine spillage onto sheep carcasses was not being monitored in the slaughter department.